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Mrs Fields Carrot Fruit Jumbles

Categories: Cookies

Yield: 48 servings

2 1/2 c Flour

1 ts Soda

1/2 ts Baking powder

1/2 ts Ground cloves

2 ts Cinnamon

1/4 ts Salt

1 c Quick oats (not instant) 3/4 c Dark
brown sugar; packed 3/4 c Sugar

1 c Butter; softened

2 lg Eggs

2 ts Vanilla extract

2 c Grated carrots (2-3 medium Carrots)

1/2 c Crushed pineapple; drained 1 c Chopped walnuts (4 oz) Preheat oven to 350*f. In a medium bowl combine flour, soda, baking powder, cloves, cinnamon, salt and oats. Mix well with a wire whisk and set aside. In a large bowl with an electric mixer, blend sugars. Add butter and mix to form a grainy paste. Scrape down sides of bowl. Add eggs and vanilla and beat at medium speed until light and fluffy.. Add carrots, pineapple and nuts, and blend until

combined. Batter will appear lumpy. Add flour mixture and blend at low speed until just combined. Drop by rounded teaspoonfuls onto ungreased baking sheets, 1 1/2 inches apart. Bake 13-15

minutes, taking care not to brown cookies. Immediately transfer cookies with a spatula to a cool, flat surface.